



GERANIO

*Redefining Italian Cuisine
in Old Town Alexandria*

Fall Winter

Menu is here!



Geranio Ristorante
722 King Street
Alexandria, VA 22314

703.548.0088

www.geranio.net

Fall
Winter
2011

LUNCH MENU

Soups and Appetizers

Ask For Today' Special Soup!

Five Onion Soup with Gorgonzola Crostini
\$7

Butternut Squash Soup with Honey and Sage
\$7

Fried Calamari with Lemon Caper Sauce *
\$7

Prince Edward Island Mussels Steamed with Garlic, Tomatoes,
Orange Zest and White Wine
\$7

Grilled Garlic Bruschetta with Fresh Mozzarella and
Dipping Sauces *
\$6

Salads

Field Green Salad with Herb Mustard Vinaigrette
with Gorgonzola and Walnuts *
\$6

Traditional Caesar Salad with Garlic Croutons
and Parmesan *
\$6

Roasted Portobello and Arugula with Shaved Parmesan
and White Truffle Oil
\$7

Salad of Proscuitto Wrapped Mozzarella with Braised Tomatoes,
Balsamic Vinegar and Basil Oil
\$8

Yellow Tomato, Goats Cheese and Arugula Salad
with Pine Nuts and Lemon Vinaigrette
\$7

Entrée Salads

Warm Salad of Spinach with Seared Salmon
and Warm Mushroom Dressing
\$9

Traditional Caesar Salad with Grilled Chicken *
\$9

Traditional Caesar Salad with Seared Salmon *
\$10

Side Items and Kid Stuff

| | |
|----------------------------|-----|
| Mashed Potatoes..... | \$3 |
| Baked Potato Cake..... | \$4 |
| Polenta Corn Galette..... | \$3 |
| Wilted Spinach | \$3 |
| Italian Broccoli..... | \$3 |
| Zucchini and Pancetta..... | \$3 |
| Side Parm Risotto | \$4 |
| Penne or Farfalle with: | |
| Butter and Parmesan..... | \$5 |
| Tomato Sauce..... | \$4 |
| Parmesan Cream..... | \$5 |

Please ask about other sides, dishes for the little ones,
and vegetarian options

JOIN OUR PREFERRED GUEST MEMBERSHIP
Ask Your Server For a Card!

Pasta & Risotto

Ask For Today's Special Risotto!

Lobster Risotto with ½ a 1# Maine Lobster and Lobster Oil *
\$19

Wild Mushroom Risotto with Pancetta, English Peas, Shaved Parmesan
and White Truffle Oil
\$15

Tomato Risotto with Seared Salmon and Basil Pesto
\$17

Ask For Today's Special Pasta!

Linguini with a Rich Mushroom and Veal Ragu
\$13

Penne with Seared Fresh Tuna, Black Olives,
Geranio's Marinara and Capers *
\$9

Cappellini with Smoked Chicken, Field Mushrooms, Tomatoes
and Spinach with Garlic XVOO
\$11

Penne with Italian Sausage, Black Olives and
Geranio's Marinara
\$9

Angel Hair Pasta with Geranio's Marinara and Basil Pesto
\$8

Our Own Homemade Lasagna with Spinach Pasta
and Traditional Bolognese
\$8

Penne with Pancetta, Shitaki, Rosemary and Sage with
Parmesan Butter
\$8

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Main Courses

Searched Rare Tuna with Roasted Tomato Compote,
Artichokes and Fingerling Potatoes; Balsamic Reduction
(served rare unless requested otherwise) *
\$20

Grilled Atlantic Salmon with Mashed Potatoes, Pancetta, Roasted Garlic and Shallots;
Red Wine Sauce *
(served med-rare unless requested otherwise)
\$16

Traditional Osso Bucco with Italian Broccoli and
Saffron Risotto
\$18

Oven Roasted Pork Loin with Creamy Polenta, Wilted Spinach and Crispy Onions;
Pancetta Jus *
\$16

Oven Roasted Swordfish Over a Polenta Corn Galette with Roasted Peppers
and Fresh Corn Cream
\$22

Oven Roasted Breast of Free Range Chicken with Porcini Risotto and Pea Shoots
with Chanterelles and Sage
\$14

Ragout of Beef with White Truffle Mashed Potatoes
and Field Mushrooms *
\$18

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Dessert

Our own Tiramisu with Homemade Mascarpone
\$7

Vanilla Bean Creme Brulee
\$7

Pear and Almond Tart with Hazelnut Anglaise
\$7

Dark Chocolate Mousse with Fresh Raspberries
\$8

Warm "Soup" of Red Fruit with Vanilla Ice Cream
\$7

Selection of our Homemade Ice Cream or Sorbet
\$6